



@Forgotten Lane Farm



From our family to yours, a collection of recipes that I have collected from family, friends, and cookbooks over the years and have decided to publish them for your enjoyment. Having prepared these dishes for my family, I now offer them to you for your family. Please enjoy them and let me know how they turn out for you.

Carolyn

Easy Lasagna

I got this recipe from the back of a Lasagna noodle box - it's really good.

- 1 lb. Ground Beef
- 3 cups spaghetti sauce (about a 28 oz. bottle)
- 1 ½ cups water
- 1 15oz. container Ricotta Cheese or small curd cottage cheese
- 2 cups (8 oz) shredded mozzarella or Monterey Jack cheese, divided
- ½ cup grated Parmesan cheese
- 2 eggs
- ¼ cup chopped fresh parsley (but I use dried sometimes)
- ½ tsp salt
- ¼ tsp ground black pepper
- 9-10 pieces Lasagna, uncooked!

Heat oven to 350 degrees. In 3 qt. saucepan, brown meat; drain. Add spaghetti sauce and water; simmer about 10 minutes. In bowl, stir together ricotta, one half mozzarella, Parmesan cheese, eggs, parsley, salt and pepper. Pour about 1 cup sauce on bottom of 13x9 baking dish. Arrange 3 uncooked pasta pieces lengthwise over sauce; cover with about 1 cup sauce. Spread one-half cheese filling over sauce. Repeat layers of pasta, sauce and cheese filling. Top the layer of pasta and remaining sauce; sprinkle with remaining mozzarella cheese. Cover with foil. Bake 45 minutes. Remove foil, bake additional 15 minutes. Let stand 10 minutes before cutting. 10-12 servings.